

## COLD MEZZE

### STARTERS

- |  |      |
|--|------|
| 1. HUMMUS (V)  | 5.5  |
| Served with pita bread   |      |
| 2. CACIK (V)   | 5    |
| Yoghurt, cucumber, garlic and mint sauce                               |      |
| 3. GREEN BEANS (V, VG)   | 5.5  |
| Cooked in olive oil with fresh tomatoes                                |      |
| 4. DOLMA (V, VG)   | 5.5  |
| Rice stuffed vine leaves, herbs and pine kernel                        |      |
| 5. FRIED SPINACH & GARLIC YOGHURT (V)                                  | 5    |
| butter & paprika sauce   |      |
| 6. SHAKSUKA (V, VG)  | 5.5  |
| Fried aubergine and potatoes, Turkish pepper, tomato and garlic        |      |
| 7. POTATO SALAD (V, VG)  | 5    |
| Bell peppers, red onion, mustard, vegetable oil, vinegar and mix herbs |      |
| 8. BABA GANOUSH (V, VG)  | 5.5  |
| Roasted aubergine, pepper, tomato, garlic, olive oil & lemon juice     |      |
| 9. COLD MEZZE PLATTER (V, VG)  | 13.5 |
| served with pita bread (Select 5 from above)                           |      |
| ** SPECIAL MIX MEZZE PLATTER **  | 16   |
| chef's selection of 4 hot & 4 cold (to share for 2-3)                  |      |

## HOT MEZZE

### STARTERS

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|---|------|
| 10. HOT MEZZE PLATTER   | 14.5 |
| Borek, Falafel, Sucuk Izgara, Calamari, Grilled Halloumi and Parmak Kofte                       |      |
| 11. GRILLED HALLOUMI (V)  | 6.5  |
| with tomato salsa   |      |
| 12. BOREK (V)   | 6.5  |
| Feta cheese & spinach stuffed filo pastry then fried  |      |
| 13. SPICY CHEESE BALLS (NEW) (V)  | 6    |
| served with tomato and garlic sauce   |      |
| 14. SUCUK IZGARA  | 6.5  |
| Grilled Turkish garlic sausage  |      |
| 15. HOMEMADE FALAFEL (V, VG)  | 6.5  |
| Chick peas, broad beans, coriander balls deep fried served with hummus                          |      |
| 16. DEEP FRIED CALAMARI (SQUID)   | 7    |
| Marinated calamari rings served with Tartar sauce   |      |
| 17. ARNAVUT CIGER (ALBANIAN LIVER)  | 7    |
| Pan-fried lamb liver with red onion & parsley   |      |
| 18. WHITE BAIT  | 6.75 |
| Fried white bait & tartar sauce   |      |
| 19. GARLIC PRAWNS   | 7.5  |
| peeled king prawns, peppers, mushrooms, garlic, oriental sauce, herbs & spices served in a bowl |      |
| 20. PARMAK KOFTE  | 6.75 |
| Finger shaped grilled lamb kofte with red onion & parsley                                       |      |
| 21. BREADED GARLIC MUSHROOMS (V, VG)  | 6    |
| served with garlic mayo and garnish   |      |

## FROM OUR CHAR-GRILL

### PLEASE CHOOSE A SIDE FOR YOUR MAIN:

Plain Rice, Veg Rice, Bulgur wheat, Chips, Mashed potato, Sautéed new potatoes or Salad

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|---|------|
| 22. GREEN OLIVE MIX GRILL   | 21   |
| Lamb shish, chicken shish, kofte, lamb chops, Sucuk, Halloumi, salad and dips   |      |
| 23. TAVUK PIRZOLA   | 14.5 |
| Garlic & white wine marinated chicken breast served with creamy brandy sauce & salad  |      |
| 24. ISKENDER KEBAB  | 15   |
| Spicy lamb kofte with yoghurt and chopped pita bread mixed in with oriental sauce (SA)  |      |
| 25. CHICKEN SARHOSH (30 MIN WAIT)   | 16   |
| Chicken breast stuffed with spinach, feta cheese, bell peppers with creamy brandy sauce, salad                                  |      |
| 26. CHICKEN HALEP   | 14.5 |
| Char grilled chicken breast cubes with yoghurt and chopped pita bread mixed in with oriental sauce (SA)                         |      |
| 27. CHARCOAL CHICKEN  | 14   |
| marinated chicken breast grilled on skewer (garlic and chilli dip), salad   |      |
| 28. MATURE SIRLOIN STEAK 10 OZ  | 21   |
| grilled cherry tomatoes & mushrooms, creamy fried onion and mushroom peppercorn sauce, chips                                    |      |
| 29. GREEN OLIVE BURGER  | 14.0 |
| fried onion, cheese, gherkin, homemade tomato and pepper sauce, chips & salad   |      |
| 30. CHARCOAL LAMB   | 16.5 |
| marinated tender lamb neck fillet grilled on skewer. (garlic and chilli dip), salad   |      |
| 31. GRILLED CHICKEN SALAD   | 14   |
| Slice of grilled chicken with mixed salad, feta cheese, green olives and honey mustard sauce                                    |      |
| 32. BEYTI KEBAB   | 16.5 |
| Minced lamb grilled on skewer wrapped in tortilla bread, butter paprika sauce and garlic yoghurt (SA)                           |      |
| 33. ADANA KEBAB   | 15   |
| Minced lamb with herbs and chillies, grilled on skewer, salad (SA),   |      |
| SEA FOOD  |      |
| 34. SALMON FILLET   | 16.5 |
| Char grilled fillet of Salmon served with, sautéed new potatoes and smoked red pepper lemon butter sauce, salad                 |      |
| 35. KARIDES GUEC  | 17   |
| Peeled king prawns with vegetables, garlic and tomato sauce, mozzarella cheese served with your choice of one side, salad (SA)  |      |
| 36. GREEN OLIVE SEA FOOD MIX  | 23   |
| Grilled salmon, pan-fried sea bass, king prawns on skewer, deep fried calamari, lemon & butter sauce and marie rose dip & salad |      |
| 37. DEEP FRIED CALAMARI RINGS (SQUID)   | 16   |
| Marinated and coated calamari rings deep fried and served with tartar sauce & salad   |      |

## OVEN AND PAN DISHES

- 38. TAVUK SOTE** 14.5  
Diced breast of chicken, tomato, pepper, mushrooms, onion, garlic and mixed spices cooked in the pan with its own jus, salad (SA)
- 39. ET SOTE** 15  
Diced lamb, tomato, pepper, mushrooms, onion, garlic and mixed spices cooked in the pan with its own jus, salad (SA)
- 40. SALSA ROSA CHICKEN** 14.5  
Marinated diced chicken with a creamy tomato and mushroom sauce, salad (SA)
- 41 CHICKEN BÉCHAMEL** 14.5  
Chicken breast, bell peppers, sweet corn, gherkins, rolled in a pancake topped with béchamel sauce & cheese, salad
- 42. MOUSSAKA** 14.5  
Lamb & Beef mince meat, aubergine, vegetables, cheese, béchamel sauce, served with Greek salad
- 43. GREEN OLIVE KOFTE** 14.5  
Beef & Lamb mince kofte cooked in a tomato and garlic sauce, salad (SA)
- 44. LAMB AL FUNGHI** 16.5  
Tender lamb neck fillet and mushrooms with creamy sauce, salad (SA)
- 45. KUZU GUVEC** 16.5  
Diced lamb, pepper, onion, mushrooms, aubergine, garlic, mixed spices & herbs in a tomato sauce topped with cheese, salad(SA)
- 46. TAVUK GUVEC** 15.5  
Diced breast of chicken, tomato, pepper, mushrooms, onion, garlic, mixed spices and cheese cooked in the oven, salad (SA)
- 47. FETTUCCINE CON POLLO** 14.5  
Pasta cooked with diced chicken breast, mushrooms, garlic and cream, garlic bread

## SIDES

- CHIPS 3, CHIPS WITH CHEESE 3.5,  
SAUTÉED NEW POTATOES 3  
HOME MARINATED GREEN OLIVES 3  
PLAIN RICE OR VEG RICE 3  
BULGUR (CRACKED WHEAT) 3  
PITA BREAD (2) 1.5  
GARLIC BREAD 2.5  
GARLIC BREAD WITH CHEESE 3.5  
MIX SALAD 3.5

KIDS PORTIONS AVAILABLE!

## CHILDREN MENU

- BURGER AND CHIPS 6.0  
CHICKEN NUGGETS AND CHIPS 5.5  
FISH FINGERS AND CHIPS 5.5  
LAMB CHOPS AND CHIPS 9.5  
CHARCOAL CHICKEN AND CHIPS 6.5  
PASTA WITH TOMATOE SAUCE 5.5



## VEGETERIAN & VEGAN

- 48. VEGETABLE MOUSSAKA (V)** 14  
Aubergine, vegetables, cheese, béchamel sauce served with Greek salad
- 49.VEGETABLE KEBAB (V, VG)** 14  
Grilled Aubergines, peppers, tomato, courgette, mushrooms, onion, grilled Halloumi and oriental sauce, salad
- 50. HOT MEZZE PLATTER (V)** 14.5  
Falafel, Borek, Halloumi, Spicy Cheese Balls & olives
- 51. HOT & COLD MEZZE PLATTER (V, VG)** 14.5  
Please choose from 3 Cold and 3 Hot Mezze selections/ Vegan to choose 5 Cold Mezze and Falafel
- 52. SHAKSUKA (V, VG)** 13  
Fried aubergine, fried potatoes, Turkish pepper, tomato and garlic & yoghurt, salad
- 53.BIBER DOLMA (V, VG)** 12.5  
Rice and herbs stuffed Turkish bell pepper with Jus and garlic yoghurt, salad
- 54. HOMEMADE FALAFEL (VG, V)** 13  
Chick peas, broad beans, coriander balls deep fried served with hummus, salad
- 55. GREEK SALAD (V, VG)** 7.5  
Cherry Tomatoes, red onion, mix leaf salad, cucumber, peppers, feta cheese, green olives, olive oil & home dressing with pita bread

## DESSERTS

- 1. BAKLAVA (N)** 6  
Layers of filo pastry, syrup, chopped nuts, served with ice cream
- 2. REVANI (N)** 5.5  
A moist semolina cake with sweet syrup, flavoured with orange zest, served with vanilla Ice Cream
- 3. TURKISH COLD VANILLA RICE PUDDING** 5.5  
Seasoned with cinnamon powder
- 4. WARM CHOCOLATE FONDANT** 6.5  
Vanilla Ice cream and Strawberries
- 5. ICE CREAM BOWL** 5.5
- 6. MIX DESSERTS** 7.5  
Baklava, Revani, Chocolate cake, Rice Pudding and Ice Cream
- 7.CHEESECAKE OF THE DAY** 6.5  
served with ice cream and strawberries
- 8. ISLAK KEK** 6.5  
moist, rich chocolate cake served with ice cream and berries

**Most of our dishes can be made  
GLUTEN FREE OR DAIRY FREE ,  
please inform us about your dietary requirements!**

SA- spicy available

